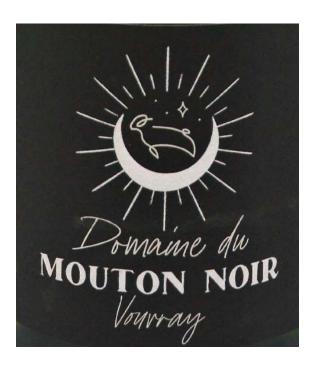


PROFILE

Domaine du Mouton Noir farms 9 ha in Vouvray, and its owner, Julien Martins, has been a friend and colleague of David's since his years as the winemaker at Billaud-Simon in Chablis during its final years before being purchased by Faiveley. Educated in oenology at Bordeaux and having worked throughout Burgundy and the Loire Valley, Julien brings perspective to his work in Vouvray. An impressive one-man operation, Julien is a thoughtful proprietor who wants to raise the bar in this AOC, seriously thinking about the kinds of wine the consumer prefers to drink in today's world.

Without large finances he has found clever ways to work with the best tools. For instance, unable to afford the 600L demi-muids from Stockinger, he bought the 500L version second-hand...and then dares you to tell the difference! The results are fluid, precise and pure. His vineyards are at Chançay on the limestone/clay plateaux above Vouvray. It is exclusively Chenin Blanc but for a tiny parcel of Côt which is rendered as Rosé.



SPECIFICATIONS

Wine: AOC Vouvray Sparkling Wine

Varietals: 100% Chenin

Appellation: Vouvray

Location: Chançay and Vernou-sur-

Brenne

Soil: The vines are located on clay-limestone or clay-siliceous soils.

Vineyard Age: The average age of the estate's vines is 25/30 years.

Farming Method: Cultivation of the vine according to reasoned methods. Each intervention is reasoned in respect of environmental values and health.

Vinification: After presurrage, they perform a light settling to obtain an environment conducive to good fermentation. Then the grapes are vinified in thermo-regulated vats to preserve all their aromas and their freshness. The vinification is done between 16 and 18°C in the best control of this stage. This control makes it possible to better preserve the qualities of the chenin and the best expression of terroirs.

Aging: Aging lasts at least 12 months.



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